

Valentine's Day at Leicester Square Kitchen

Monday 14th February 2022

Four plates and a glass of Moët & Chandon Rosé - £75 per guest

To Start

Our signature guacamole with homemade paprika-spiced nachos v

Sea bass ceviche with diced avocado, corn and red onion

Crispy duck and pomegranate ensalada with papaya chilli dressing

Seared avocado and cancha salad with lemon rocoto dressing v

Second Course

Crispy peppered calamari with tequila lime sauce Wagyu and chorizo chilli cheese sliders with fiery Monterey Jack melting cheese, jalapeño and yellow anticucho mayo

Mexican matchstick chicken with habanero
Grilled corn on the cob with chilli, lime, cayenne pepper and Mexican cream cheese v

Main Course

Josper-grilled stone bass with charred kale and crushed Andean chilli lime sea salt 28-day-aged 10oz rib-eye with cumin, garlic, cilantro and spiced asparagus

Marinated corn-fed chicken with Peruvian-spiced charred kale

Josper-roasted aubergine with cilantro and red onion salad v

Dessert

Dulce de leche buñuelos

Piloncillo doughnut with spiced citrus, salted caramel and cinnamon sugar v

Mojito blanco

Pitaya bionico with white chocolate and mint ice cream, Zacapa rum and fresh lime v

Baked white chocolate cheesecake

with Moët & Chandon Rosé Impérial sorbet v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT. v Suitable for vegetarians.